



## ABSTRACT

“Trail Mix Tenders” are formed, smokehouse dried, snack meat food products nutritionally enhanced by the inclusion of both dried fruits and/or crushed nuts or seeds. The inclusion of these nutritional adjuncts is achieved in the pre-smokehouse preparation of the meat. The selected meat is placed into a grinder/mixer with seasonings and a chosen fruit/nut/seed combination in a ratio of between 20%-40% adjunct to 60%-80% protein (meat). Mixture is left to “set” approximately 8 hours. It is then processed by extruding the blended materials through a flattened “horn” forming individual strips/sticks. These are then placed into a heated smokehouse and smoked/cooked to an internal temperature of 175 degrees and a moisture to protein ratio of 1.9-1.0.

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